



Recipe



Red Velvet Pancakes

Ingredients:

- 2 ½ cups self-raising flour
- 3 tablespoons cocoa powder
- 2 cups milk
- 2 tablespoons white vinegar
- ½ cup sugar
- 2 large eggs
- 2 teaspoon vanilla extract
- 75g salted butter, melted
- 2 tablespoons NS Beetroot Powder

Method:

Whisk together milk, vinegar, eggs, butter, vanilla, and sugar.

Whisk together dry ingredients including NS Beetroot Powder.

Slowly add dry ingredients to the batter while whisking until combined.

Cook pancakes until bubbles appear on the top, then flip and cook till cooked through.

Serve with cream cheese glaze, ice cream or maple syrup.